



Clark County Health Department Fact Sheet

Handling Flood-Damaged Foods

Flood waters may carry contaminants such as silt, raw sewage, or chemical waste. Bacteria in the water can also contaminate any food it touches. If you have experienced flood conditions, follow these guidelines:

Discard:

- Meat, poultry, fish and eggs
- Fresh produce
- Preserves sealed with paraffin
- Unopened jars with cardboard seals such as mayonnaise and salad dressings
- All foods in cardboard boxes, paper, foil, cellophane or cloth
- Spices, seasonings and extracts
- Flour, sugar, grain, coffee and other staples in canisters
- Cans that are dented, leaking, bulging or rusted

Save:

- Undamaged canned goods and commercial glass jars are safe if you sanitize the containers. To sanitize:
 - ✓ Remove labels because paper can harbor dangerous bacteria.
 - ✓ Mark contents on can or jar lid with indelible ink.
 - ✓ Wash jars and cans in a strong detergent solution using a scrub brush.
 - ✓ Immerse containers for 15 minutes in a solution of 2 teaspoons of chlorine bleach per quart of room temperature water.
 - ✓ Air dry before opening.
- Sanitize dishes and glassware the same way. To disinfect metal pans and utensils, boil them in water for a full 10 minutes.
- Discard wooden spoons, plastic utensils and baby bottle nipples and pacifiers.

For more information, call the Health Department at (360) 397-8428.